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Entenmann's Pound Cake

1 lb Real butter 2 cups Powdered sugar
3 large Eggs 1 2/3 cups Flour 1 tbsp
Lemon or vanilla extract

Preheat oven to 325°F. Spray an 8" Pyrex loaf dish with Pam. Cream butter with sugar on high speed of mixer for 5 minutes. Add 1 egg and then a little flour, beating 2 minutes. Add 2nd egg and half of remaining flour and beat 2 minutes. Add 3rd egg, rest of flour and extract, beating 2 minutes. Spread thick and creamy batter evenly in prepared loaf dish. Bake 65 minutes or until tester inserted into center comes out clean.

Cool in baking dish on wire rack 30

minutes. Remove from dish. Slice ""
thick. If freezing, be sure to slice before
freezing loaf. Thaw to use within 6
months.